



29 July 2022



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Gluten

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and cereal-based products

Afternoon tea with Champagne

Classic afternoon tea

Served with a glass of brut or rosé Veuve Cliquot champagne 15 cl

Artichoke, girolle mushrooms and organic egg spring foam

Mixed cheese plate Selected by Xavier Thuret, Best Craftsman of France

Camembert / Beaufort / Crottin de Chavignol

Mixed cheese plate

Sélectionnés par Xavier Thuret, Meilleur Ouvrier de France

Matured cheese assortment Selected by Xavier Thuret, Best Craftsman of France

Selection of pastries, sweets and biscuits

Choose from: yoghurt or fromage blanc/granola

Burrata from Rambouillet tomatoes, hazelnuts, simply natural

Cod, zucchini, pineapple and mussels thinly sliced and lightly cooked

Gourmet Coffee

Coffee or tea with miniature desserts

Coffee or tea with miniature desserts

Coffee, hot chocolate

Scallop from Port-en-Bessin, served as a carpaccio clementine jelly, borage flower

Champagne Veuve Clicquot Ponsardin, Carte Jaune - 10cl

Neuvic's Caviar - Ossetra 10 grams/blinis/thick cream

Fouquet's Caviar 30 grams/blinis/thick cream/quail egg/chives, shallots

Fouquet's Caviar 50 grams/blinis/thick cream/quail egg/chives, shallots

Fouquet's Caviar 100 grams/blinis/thick cream/quail egg/chives, shallots

Choice of cereals

Unsweetened Corn Flakes, All Bran, Muesli Gourmand, Frosties, Choco Crispies

Fouquet's Cheeseburger "Coin de rue" potatoes

Club sandwich with chicken grilled bacon/fries

Smoked salmon Club sandwich fries

Small shell pasta/ham from Ile-de-France/Truffle from Burgundy

Viennoiserie basket

Croissant, raisin croissant,

chocolate croissant, homemade seasonal Danish pastry,

selection of bread

fresh butter, and jam, marmalade and honey

Panko shrimps spicy sauce

Croissant, chocolate croissant, raisin roll

Croissant, chocolate croissant, raisin roll

Sea bream with verbena "Duchesse Agathe", sweet pepper, bouillabaisse espuma

Dim sum with king prawns
 Dim sum with shrimps 4 pieces
 Eclair from Fouquet's
 Choice of sweet treat
 Pancakes, French toasts, waffles or crêpes
 with sugar, maple syrup, chocolate sauce
 Vegetable gyoza 4 pieces
 Vegetable gyoza, smoked mozzarella eggplant, red sweet peppers,
 Brittany lobster confit with blackcurrant from Burgundy gnocchis with matured comté cheese
 Champagne Veuve Clicquot Ponsardin 2012 - 10cl
 Raspberry olive oil raspberry marmelade, olive oil ice cream
 Baker's selection
 mini pastries and bread basket, Bordier butter, lavender honey and homemade jams
 Melon, dill curly endive and chorizo
 Veal tenderloin, grilled ratatouille sweet garlic, BBQ sauce
 Fouquet's Traditional Millefeuille
 Fouquet's Traditional Millefeuille
 Pata Negra Bellota 50gr toast
 Porridge with milk
 or water,
 served with
 a selection of dried fruit
 Chicken Caesar salad
 Norwegian smoked salmon blinis/cream
 Tuna tataki
 Toast with duck foie gras 4 pieces
 Toast with smoked salmon 4 pieces
 Individual viennoiserie
 Homemade seasonal Danish pastry Bread selection
 Seasonal homemade danish, bread selection



Shellfish

Crustaceans and crustacean-based products
 Cod, zucchini, pineapple and mussels thinly sliced and lightly cooked
 Scallop from Port-en-Bessin, served as a carpaccio clementine jelly, borage flower
 Champagne Veuve Clicquot Ponsardin, Carte Jaune - 10cl
 Panko shrimps spicy sauce
 Dim sum with king prawns
 Dim sum with shrimps 4 pieces
 Brittany lobster confit with blackcurrant from Burgundy gnocchis with matured comté cheese
 Champagne Veuve Clicquot Ponsardin 2012 - 10cl



Eggs

Eggs and egg-based products
 Afternoon tea with Champagne
 Classic afternoon tea
 Served with a glass of brut or rosé Veuve Cliquot champagne 15 cl
 Artichoke, girolle mushrooms and organic egg spring foam
 Selection of pastries, sweets and biscuits
 Strawberry blancmange like a soufflé
 Burrata from Rambouillet tomatoes, hazelnuts, simply natural
 Le Joy - 46, avenue George V, 75008 Paris, France

Coffee or tea with miniature desserts
 Coffee or tea with miniature desserts
 Club sandwich with chicken grilled bacon/fries
 Smoked salmon Club sandwich fries
 Small shell pasta/ham from Ile-de-France/Truffle from Burgundy
 Viennoiserie basket
 Croissant, raisin croissant,
 chocolate croissant, homemade seasonal Danish pastry,
 selection of bread
 fresh butter, and jam, marmalade and honey
 Panko shrimps spicy sauce
 Croissant, chocolate croissant, raisin roll
 Croissant, chocolate croissant, raisin roll
 Sea bream with verbena "Duchesse Agathe", sweet pepper, bouillabaisse espuma
 Two eggs prepared as per your request Fried, boiled, poached, scrambled or as an omelette
 Dim sum with shrimps 4 pieces
 Eclair from Fouquet's
 Génépi Sour
 Génépi liqueur, Chambérisette strawberry liqueur, sugar cane syrup, egg white
 Choice of sweet treat
 Pancakes, French toasts, waffles or crêpes
 with sugar, maple syrup, chocolate sauce
 Vegetable gyosa 4 pieces
 Brittany lobster confit with blackcurrant from Burgundy gnocchis with matured comté cheese
 Champagne Veuve Clicquot Ponsardin 2012 - 10cl
 Joy's Club
 French gin from maison Drouin, Chambord raspberry liqueur,
 yellow lemon juice, egg white
 Raspberry olive oil raspberry marmelade, olive oil ice cream
 Baker's selection
 mini pastries and bread basket, Bordier butter, lavender honey and homemade jams
 Little Movie
 Rum Havana 3 years, velvet falernum liqueur, fresh lemon juice,
 tonka bean syrup, Schorle lemon/ginger lemonade
 Fouquet's Traditional Millefeuille
 Fouquet's Traditional Millefeuille
 Egg Benedict with salmon or truffled ham
 Eggs with smoked salmon from Norway Omelette or scrambled
 Granny smith pavlova apple shiso sorbet, sour apple shiso jus, crystallized shiso
 Chicken Caesar salad
 Norwegian smoked salmon blinis/cream
 Selection by Pierre Geronimi, ice-cream maker Choice of three flavours
 Ice-creams: Coffee/salted butter caramel/chocolate/vanilla
 Sorbets: Lemon/strawberry/mango/passion fruit
 Selection by Pierre Geronimi, ice-cream maker Choice of three flavours
 Ice-creams: Coffee/salted butter caramel/chocolate/vanilla
 Sorbets: Lemon/strawberry/mango/passion fruit
 Toast with smoked salmon 4 pieces
 Toasts
 White bread, wholemeal bread, cereal bread,
 glutenfree bread, butter and preserve
 Individual viennoiserie
 Homemade seasonal Danish pastry Bread selection
 Seasonal homemade danish, bread selection



Fish

Fish and fish-based products

- Cod, zucchini, pineapple and mussels thinly sliced and lightly cooked
- Scallop from Port-en-Bessin, served as a carpaccio clementine jelly, borage flower
Champagne Veuve Clicquot Ponsardin, Carte Jaune - 10cl
- Neuvic's Caviar - Ossetra 10 grams/blinis/thick cream
- Fouquet's Caviar 30 grams/blinis/thick cream/quail egg/chives, shallots
- Fouquet's Caviar 50 grams/blinis/thick cream/quail egg/chives, shallots
- Fouquet's Caviar 100 grams/blinis/thick cream/quail egg/chives, shallots
- Smoked salmon Club sandwich fries
- Small shell pasta/ham from Ile-de-France/Truffle from Burgundy
- Sea bream with verbena "Duchesse Agathe", sweet pepper, bouillabaisse espuma
Dim sum with king prawns
- Brittany lobster confit with blackcurrant from Burgundy gnocchis with matured comté cheese
Champagne Veuve Clicquot Ponsardin 2012 - 10cl
- Eggs with smoked salmon from Norway Omelette or scrambled
Chicken Caesar salad
Norwegian smoked salmon
Norwegian smoked salmon blinis/cream
Tuna tataki
Toast with smoked salmon 4 pieces



Peanuts

Peanuts and peanut-based products

- Artichoke, girolle mushrooms and organic egg spring foam
- Burrata from Rambouillet tomatoes, hazelnuts, simply natural
- Cod, zucchini, pineapple and mussels thinly sliced and lightly cooked
- Scallop from Port-en-Bessin, served as a carpaccio clementine jelly, borage flower
Champagne Veuve Clicquot Ponsardin, Carte Jaune - 10cl
- Club sandwich with chicken grilled bacon/fries
Smoked salmon Club sandwich fries
- Sea bream with verbena "Duchesse Agathe", sweet pepper, bouillabaisse espuma
Vegetable gyoza, smoked mozzarella eggplant, red sweet peppers,
- Brittany lobster confit with blackcurrant from Burgundy gnocchis with matured comté cheese
Champagne Veuve Clicquot Ponsardin 2012 - 10cl
- Raspberry olive oil raspberry marmelade, olive oil ice cream
Melon, dill curly endive and chorizo
Veal tenderloin, grilled ratatouille sweet garlic, BBQ sauce
Hanger steak tataki black garlic, lemon and mousseline potato
- Selection by Pierre Geronimi, ice-cream maker Choice of three flavours
Ice-creams: Coffee/salted butter caramel/chocolate/vanilla
Sorbets: Lemon/strawberry/mango/passion fruit
- Selection by Pierre Geronimi, ice-cream maker Choice of three flavours
Ice-creams: Coffee/salted butter caramel/chocolate/vanilla
Sorbets: Lemon/strawberry/mango/passion fruit



Soy

Soy and soy-based products

Selection of pastries, sweets and biscuits

Viennoiserie basket

Croissant, raisin croissant,
chocolate croissant, homemade seasonal Danish pastry,
selection of bread

fresh butter, and jam, marmalade and honey

Croissant, chocolate croissant, raisin roll

Croissant, chocolate croissant, raisin roll

Choice of sweet treat

Pancakes, French toasts, waffles or crêpes
with sugar, maple syrup, chocolate sauce

Baker's selection

mini pastries and bread basket, Bordier butter, lavender honey and homemade jams

Hanger steak tataki black garlic, lemon and mousseline potato

Tuna tataki

Individual viennoiserie



Milk

Milk and milk-based products, including lactose

Afternoon tea with Champagne

Classic afternoon tea

Served with a glass of brut or rosé Veuve Cliquot champagne 15 cl

Artichoke, girolle mushrooms and organic egg spring foam

Mixed cheese plate Selected by Xavier Thuret, Best Craftsman of France
Camembert / Beaufort / Crottin de Chavignol

Mixed cheese plate

Sélectionnés par Xavier Thuret, Meilleur Ouvrier de France

Matured cheese assortment Selected by Xavier Thuret, Best Craftsman of France

Matured cheese assortment Selected by Xavier Thuret, Best Craftsman of France
Brie de Meaux/Ossau-Iraty/Valençay

Selection of pastries, sweets and biscuits

Choose from: yoghurt or fromage blanc/granola

Burrata from Rambouillet tomatoes, hazelnuts, simply natural

Cod, zucchini, pineapple and mussels thinly sliced and lightly cooked

Coffee or tea with miniature desserts

Coffee or tea with miniature desserts

Neuvic's Caviar - Ossetra 10 grams/blinis/thick cream

Fouquet's Caviar 30 grams/blinis/thick cream/quail egg/chives, shallots

Fouquet's Caviar 50 grams/blinis/thick cream/quail egg/chives, shallots

Fouquet's Caviar 100 grams/blinis/thick cream/quail egg/chives, shallots

Fouquet's Cheeseburger "Coin de rue" potatoes

Small shell pasta/ham from Ile-de-France/Truffle from Burgundy

Viennoiserie basket

Croissant, raisin croissant,
chocolate croissant, homemade seasonal Danish pastry,
selection of bread

fresh butter, and jam, marmalade and honey

Philadelphia cream cheese

Panko shrimps spicy sauce

Croissant, chocolate croissant, raisin roll
Croissant, chocolate croissant, raisin roll
Dim sum with shrimps 4 pieces
Eclair from Fouquet's
Fromage blanc, fromage blanc 0%
Choice of sweet treat
Pancakes, French toasts, waffles or crêpes
with sugar, maple syrup, chocolate sauce
Granola and fromage blanc
Vegetable gyoza 4 pieces
Vegetable gyoza, smoked mozzarella eggplant, red sweet peppers,
Raspberry olive oil raspberry marmelade, olive oil ice cream
Baker's selection
mini pastries and bread basket, Bordier butter, lavender honey and homemade jams
Fouquet's Traditional Millefeuille
Fouquet's Traditional Millefeuille
Egg Benedict with salmon or truffled ham
Chicken Caesar salad
Norwegian smoked salmon blinis/cream
Selection by Pierre Geronimi, ice-cream maker Choice of three flavours
Ice-creams: Coffee/salted butter caramel/chocolate/vanilla
Sorbets: Lemon/strawberry/mango/passion fruit
Selection by Pierre Geronimi, ice-cream maker Choice of three flavours
Ice-creams: Coffee/salted butter caramel/chocolate/vanilla
Sorbets: Lemon/strawberry/mango/passion fruit
Toast with smoked salmon 4 pieces
Individual viennoiserie
Homemade seasonal Danish pastry Bread selection
Seasonal homemade danish, bread selection
Choice of yoghurt Plain, plain 0%, vanilla, apricot, strawberry



Nuts

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts, Queensland nuts and nut-based products

Afternoon tea with Champagne

Classic afternoon tea

Served with a glass of brut or rosé Veuve Cliquot champagne 15 cl

Mixed cheese plate Selected by Xavier Thuret, Best Craftsman of France

Camembert / Beaufort / Crottin de Chavignol

Mixed cheese plate

Sélectionnés par Xavier Thuret, Meilleur Ouvrier de France

Matured cheese assortment Selected by Xavier Thuret, Best Craftsman of France

Coffee or tea with miniature desserts

Coffee or tea with miniature desserts

Eclair from Fouquet's

Choice of sweet treat

Pancakes, French toasts, waffles or crêpes
with sugar, maple syrup, chocolate sauce

Vegetable gyoza, smoked mozzarella eggplant, red sweet peppers,

Raspberry olive oil raspberry marmelade, olive oil ice cream

Fouquet's Traditional Millefeuille

Fouquet's Traditional Millefeuille

Selection by Pierre Geronimi, ice-cream maker Choice of three flavours

Ice-creams: Coffee/salted butter caramel/chocolate/vanilla

Sorbets: Lemon/strawberry/mango/passion fruit

Selection by Pierre Geronimi, ice-cream maker Choice of three flavours

Ice-creams: Coffee/salted butter caramel/chocolate/vanilla

Sorbets: Lemon/strawberry/mango/passion fruit

Homemade seasonal Danish pastry Bread selection

Seasonal homemade danish, bread selection



Celery

Celery and celery-based products

Artichoke, girolle mushrooms and organic egg spring foam

Burrata from Rambouillet tomatoes, hazelnuts, simply natural

Cod, zucchini, pineapple and mussels thinly sliced and lightly cooked

Fouquet's Cheeseburger "Coin de rue" potatoes

Melon, dill curly endive and chorizo

Hanger steak tataki black garlic, lemon and mousseline potato



Mustard

Mustard and mustard-based products

Fouquet's Cheeseburger "Coin de rue" potatoes

Hanger steak tataki black garlic, lemon and mousseline potato

Chicken Caesar salad



Sesame

Sesame seeds and products with sesame seeds
Raspberry olive oil raspberry marmelade, olive oil ice cream
Tuna tataki



Sulphite

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO2)

Artichoke, girolle mushrooms and organic egg spring foam
Duck Foie Gras ballotine fruit chutney/toast

Barbottage 2020

Veuve Clicquot Ponsardin Champagne, fresh lemon juice,
carrot juice, strawberry candy syrup

■ Beaune 1er Cru Domaine de la Vougeraie

■ Billecart-Salmon

■ Bollinger Cuvée Spéciale

■ Bourgogne Pinot Noir Secret de famille, Domaine A. Bichot

Burrata from Rambouillet tomatoes, hazelnuts, simply natural

Cod, zucchini, pineapple and mussels thinly sliced and lightly cooked

■ Castelnau Brut Réserve

■ Chablis Saint Martin, Domaine Laroche

■ Chablis 1er Cru Les Lys, Domaine Long-Depaquit

■ Chardonnay Bourgogne Domaine Decelle Villa

■ Chassagne-Montrachet 1er Cru Morgeot, Albert Bichot

■ Château Clarke Lustrac-Médoc

■ Château Dassault Saint-Emilion Grand Cru

■ Château Durfort Vivens 2ème Cru Classé, Margaux

■ Château Haut Cadet Saint-Emilion

■ Château Lafon-Rochet 4ème Cru Classé, Saint- Estèphe

■ Château Lagrave-Martillac Pessac-Léognan

■ Château Lestrille Entre-deux-Mers

■ Château Maucaillou Moulis-en-Médoc

■ Châteauneuf-du-Pape Télégramme, Domaine du Vieux Télégraphe

Fouquet's Cheeseburger "Coin de rue" potatoes

Cidre brut

■ Clos de Bonnange Blaye Côtes de Bordeaux

■ Condrieu Les Corbonnes, Vignoble De Boisseyt

■ Côte de provence Domaine Saint Victorin

■ Côte du Roussillon Village Vieilles vignes, Domaine du Clos des Fées

■ Côte-Rôtie Côte-Blonde, Domaine de Boisseyt

■ Côte-Rôtie Domaine François Merlin

■ Coteaux de Suresnes

■ Coteaux du Varois Champs de la truffière - Domaine du deffends

■ Côtes-de-Provence Château Minuty, Cuvée 281

■ Côtes-de-Provence La Bastide Peyrassol

■ Côtes-du-Rhône Confluence, Domaine De Boisseyt

■ Crozes-Hermitage Esquisse, Domaine des hauts Chassis

Sea bream with verbena "Duchesse Agathe", sweet pepper, bouillabaisse espuma

■ Deutz

- Dom Pérignon P1
- Dom Pérignon P3
- Esprit de Pavie Bordeaux
- Fonseca Tawny
- Franck Bonville Blanc de Blancs
- Givry 1er Cru En Choué, Domaine Chofflet Valdenaire
- Vegetable gyoza, smoked mozzarella eggplant, red sweet peppers,
- Henri Giraud Brut
- Hibiscus Show
- Veuve Clicquot Ponsardin Champagne, Grand Marnier Cordon Rouge, cranberry juice, hibiscus syrup
- IGP Côte de Gascogne Domaine de Miselle
- IGP Sable de Camargue Domaine Royal de Jarras
- Joseph Perrier Esprit de Victoria Extra Brut
- Krug Grande Cuvée
- La sirène de Giscours Margaux
- Ladoix 1er Cru Vieilles vignes, Domaine E. Cornu
- Languedoc Cuvée Nautica, Domaine Ortola
- Laurent Perrier
- Laurent Perrier
- Laurent Perrier Grand Siècle
- Le Champagne Cocktail de Stéphane
- Veuve Clicquot Ponsardin Champagne, Cognac Lhéraud V.S.O.P
- Napoléon mandarine, bitter peach, sugar
- Les Fiefs de Lagrange Saint-Julien
- Louis Roederer Cuvée Cristal
- Louis Roederer Cuvée Cristal
- Mâcon-Lugny Les Charmes, Albert Bichot
- Maury sec Vers le Nord, Domaine Mas Amiel
- Melon, dill curly endive and chorizo
- Meursault Domaine Vincent Bouzereau
- Veal tenderloin, grilled ratatouille sweet garlic, BBQ sauce
- Moët et Chandon
- Montagny 1er Cru Domaine Albert Bichot
- Morgon Côte du Py, Domaine Jean-Marc Burgaud
- Muscadet Sèvre et Maine sur lie La Louvetrie, Domaine Jo Landron
- Nuits-Saint-Georges 1er Cru Les Murgers, Domaine Bertagna
- Hanger steak tataki black garlic, lemon and mousseline potato
- Orléans Clos Saint Fiacre
- Pauillac de Lynch-Bages
- Pays d'Hérault Pur 100% Carignan, Pierre Vaïsse
- Perrier-Jouët Cuvée Belle Époque
- Perrier-Jouët
- Petit Lion du Marquis de Las Cases Saint-Julien
- Pommard Clos des Ursulines, Domaine A. Bichot
- Pommery Brut Apanage
- Pouilly Fumé Domaine de Ladoucette
- Pouilly-Fuissé Vieilles Vignes, Domaine Renaud
- Reuilly Les Fossiles, Domaine Denis Jamain
- Ruinart
- Ruinart
- Saint Chinian Domaine de la Madura
- Saint-Joseph Les Garipelées, Vignoble De Boisseyt
- Saint-Joseph Cuvée Les Anges, Domaine Chèze

- Saint-Nicolas-de-Bourgueil La Source, Yannick Amirault
 - Saint-Péray Les Potiers, Domaine Yves Cuilleron
 - Chicken Caesar salad
 - Sancerre Domaine Vacheron
 - Sancerre La Croix du Roy, Domaine Lucien Crochet
 - Saumur Domaine Lena Filliatreau
- Saumur-Champigny Terre Chaude, Domaine Roches Neuves
 - Savennières Chamboureau, domaine FL
- Savigny-lès-Beaune Les Gollardes, Domaine Decelle-Villa
 - Tuna tataki
 - Thiénot
 - Toast with duck foie gras 4 pieces
 - Veuve Clicquot Carte Jaune
 - Veuve Clicquot Rosé
 - Veuve Clicquot Rosé
- Vougeot 1er Cru Le Clos Blanc de Vougeot, Monopole, Domaine de la Vougeraie



Molluscs

Molluscs and mollusc-based products

- Cod, zucchini, pineapple and mussels thinly sliced and lightly cooked
- Scallop from Port-en-Bessin, served as a carpaccio clementine jelly, borage flower
Champagne Veuve Clicquot Ponsardin, Carte Jaune - 10cl
- Sea bream with verbena "Duchesse Agathe", sweet pepper, bouillabaisse espuma